



WINTER'S FLAT PRIMARY SCHOOL
Stephanie Alexander Kitchen Garden Program

FLAT BREAD WITH GARLIC BUTTER

Season: AUTUMN

Group

Recipe source: Jamie Oliver's Kitchen Garden Project

Fresh from the garden:

- Parsley, chives, oregano, garlic

Equipment: <ul style="list-style-type: none">• Scales• Bowls – 2 medium• Measuring cups and spoons• Rolling Pin• Griddle pan• Pastry brush• Tongs	<ul style="list-style-type: none">• Sifter• Small Saucepan• Mortar and pestle• Knives –1 large, 1 table knife• Chopping board• Baking tray• Tea towel• 4 wooden boards
Ingredients: <ul style="list-style-type: none">• 700gm self-raising flour, plus extra for dusting• 1 teaspoon salt• 2 teaspoon baking powder• 700gm natural yoghurt	Garlic Butter <ul style="list-style-type: none">• 4 cloves of garlic• a bunch of fresh soft herbs, such as flat-leaf parsley, tarragon, basil, dill• 80gm butter

What to do:

1. Add all the flatbread ingredients to a mixing bowl and mix together with a spoon, then use clean hands to pat and bring everything together.
2. Dust a clean work surface with flour, then tip out the dough.
3. Knead for a minute or so to bring it all together (this isn't a traditional bread recipe, so you don't need to knead it for long – just enough time to bring everything together).
4. Put the dough into a floured-dusted bowl and cover with a plate, then leave aside.

5. For the garlic butter: peel the garlic cloves and crush them with the mortar and pestle.
6. Pick the herb leaves onto a chopping board and finely chop them, discarding the stalks.
7. Melt the butter in a small pan over a medium heat, then stir through the garlic and chopped herbs, then set aside.
8. Dust a clean work surface and rolling pin with flour, then divide the dough in half, then divide each half into 12 equal-sized pieces (roughly the size of a golf ball).
9. With your hands, pat and flatten the dough, then use a rolling pin to roll each piece into 12cm rounds, roughly 2mm to 3mm thick.
10. Use a knife to cut 6 lines into the centre of each round, leaving about 3cm at each end.
11. Place the griddle pan on a high heat, then once hot, cook each one for 1 to 2 minutes on each side, or until bar-marked and puffed up, turning with tongs.
12. Brush the flatbreads all over with herby garlic butter as they come off the griddle, then pile onto a tray and cover with a tea towel to keep warm